



COLUMBIA-CREST  
*Reserve*

## 2006 RESERVE CABERNET SAUVIGNON

### GROWING SEASON

- ▶ The 2006 growing season was marked by weather extremes, with near record rainfall in the Columbia Valley during the early spring and record high temperatures in the early and mid-summer.
- ▶ Although a challenging season weather-wise, exceptional sites including the warmer parts of the Wahluke Slope saw early ripening and bold tannins from the high temperatures.
- ▶ In the cooler growing areas, later ripening prompted good color, pronounced fruit flavors and softer tannins in reds.

### VINEYARDS

- ▶ Cabernet Sauvignon grapes for the Reserve program were harvested from the top 10% of the vintages's best vineyard sites.
- ▶ Vineyard sites are located on the Wahluke Slope, offering aromatics, texture and complexity; the Cold Creek area, which add flavor and fruitiness; and on the Horse Heaven Hills, which contribute balance and body to the finished wine.
- ▶ Cabernet Sauvignon has an affinity for the growing season's warm daytime cooler evening temperatures. The balance between daytime and nighttime temperatures during the ripening period concentrated aromatics and enhanced complexity.
- ▶ The region's low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

### VINIFICATION

- ▶ Hand-picked grapes were crushed with 20% whole berries remaining.
- ▶ Cold soaking on the skins for two days extracted soft tannins and intense color.
- ▶ Twice-daily pumpovers during fermentation occurred for 6-9 days to aerate the wine and enhance aromatics and bouquet.
- ▶ Lots are blended and placed in new French and American oak barrels for malolactic fermentation.
- ▶ Aging occurred for 25 months in the barrel in 82% new French oak and 18% new American oak barrels.

VINEYARDS ▶ 100 % COLUMBIA VALLEY

HARVEST DATE ▶ OCTOBER 6, 2006

BLEND ▶ 83% CABERNET SAUVIGNON, 15% MERLOT,  
2% CABERNET FRANC

FERMENTATION ▶ 6-9 DAYS ON SKINS, CSM, PREMIER CUVÉE,  
PASTEUR RED

ALCOHOL ▶ 14.7%

TOTAL ACIDITY ▶ 0.57G/100ML

PH ▶ 3.75



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### TASTING NOTES

*"This complex Cabernet Sauvignon delivers intense fruit aromas mingled with licorice, spice and slight mint aromatics. Black cherry and cocoa flavors lead to a rich, balanced palate of wood and fruit flavors that cumulate on the lingering finish."*

*Ray Einberger*

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER